

SAUTERELLE

Grilled butternut squash

fresh goats curd, Pink Lady apple, toasted pumpkin seeds, wild watercress

Apple wood smoked eel

spiced cauliflower textures, home made black pudding, papodum crisps

Venison scotch egg

Jerusalem artichoke, foraged mushroom, pickled shallot dressing

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Carnaroli risotto

wild mushrooms, foraged autumn leaves, 24 month aged parmesan

Cornish pollock

soft polenta, cavolo nero, kalamata olive and toasted sourdough

Aylesbury Duck

Roast breast, confit leg, Brussels tops, roast beetroot, pickled celeriac, pistachio, roasting jus

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Iced fig and peanut parfait

Fig jam, peanut brittle, lemon thyme

Madagascan chocolate

roast commis pear, walnut brittle, milk ice cream

Rhubarb

ginger crunch, vanilla, rhubarb ice cream